



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 04 May 2020
DAY MONTH YEAR

Requested by: Veronica Shotts, Deputy District Director
NAME POSITION

Transmitted by: Christopher Jones, AOIC
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

0

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

510

How many people formally counted in this facility describe themselves as the following gender?

Female: 21

Male: 489

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

SUPPLEMENTAL NOTES:

Request for information made on May 4, 2020. All population numbers current as of May 6, 2020.

POPULATION:

The population is currently 15 below the contract minimum.

RESTRICTIVE HOUSING:

There are currently 21 detainees in restrictive housing. Rep. Crow staff requested the further information on the reasons (administrative vs. behavioral) but did not receive a response at the time of posting this report.

KITCHEN:

See attached documents

TEMPERATURE CHECKS:

See attached documents

MEDICAL STAFFING:

Warden Choate's written response indicated no change in staffing from last week. Therefore, staffing remains at:

- 1-Health Services Administrator
- 1-Assistant Health Services Administrator
- 1- Medical Administrative Assistant
- 15-RN's
- 12-LPN's
- 1-MD, additional MD pending start date
- 2-PA's
- 1-Psychologist
- 1-Licensed Clinical Social Worker
- 4-Medical Records Clerks
- 1-X-ray tech
- 4-tele-psychiatrist
- 2-Dentists- 40 hours a week total
- 1-Dental Assistant
- 5-Agency RN's

LAW LIBRARY:

Documents were provided for 4/27- 5/2, but cannot be released as they contain A#'s and names of detainees. Most dorms had 2 - 3 people using the library, with a couple having 7-8 people using the library. Logs indicate that dorms that did not use the library were either due to being in cohort, on restriction, or not having a female staff person available.

COVID-19 UPDATES*:

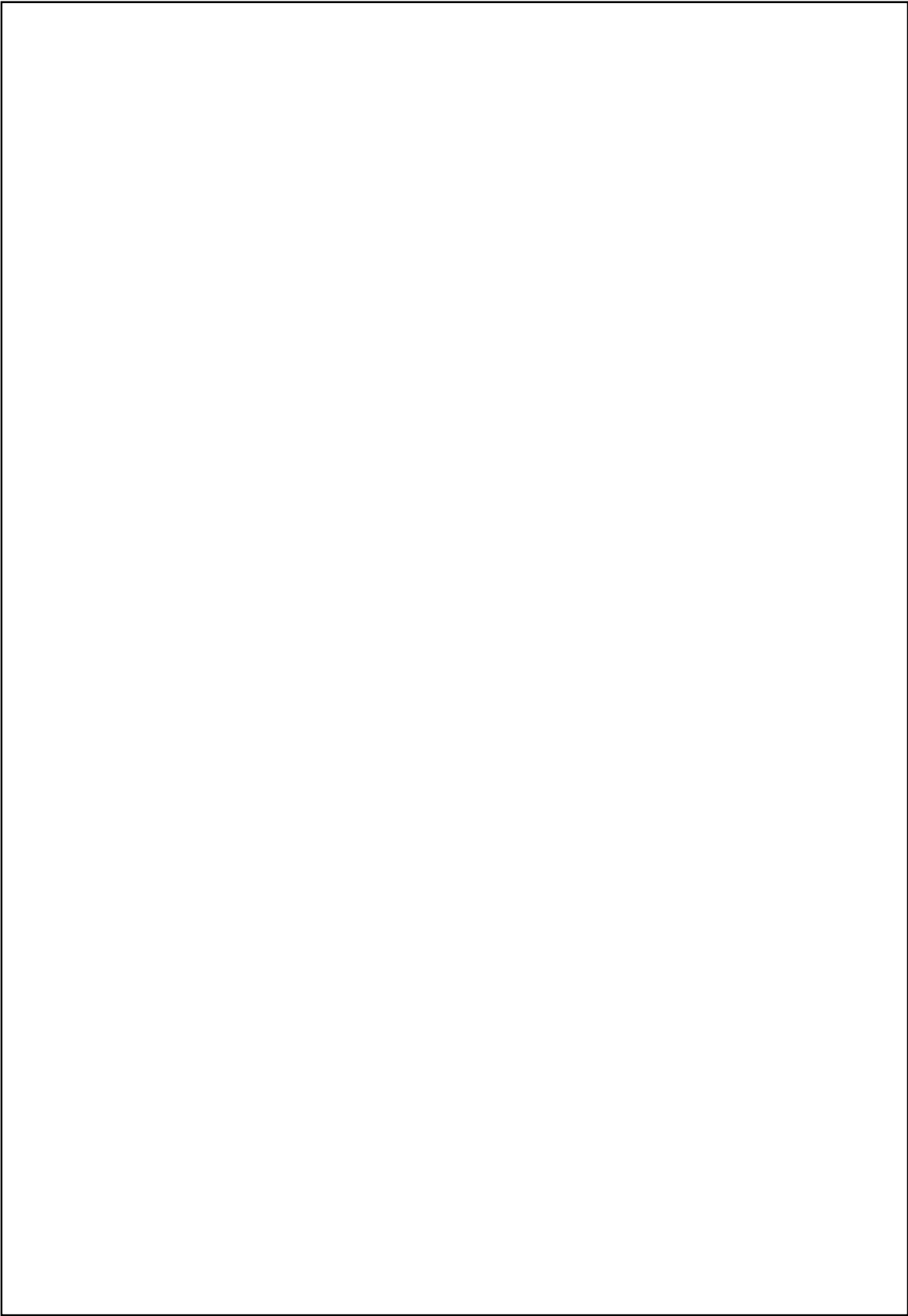
As of May 6, 2020, ICE reports no positive cases of COVID-19 among detainees and no cohorts or quarantines in effect.

Per required GEO reporting to local agencies, one member of GEO staff tested positive for COVID-19. She has not worked for the facility since Mar. 6, 2020. The employee listed on last week's report has returned to work. The detainee from the Sterling Correctional Facility is still in cohort and shows no signs or symptoms of COVID-19.

To date, there have been two ICE personnel and five GEO staff confirmed positive for COVID-19 at the Aurora Contract Detention Facility.

As of April 17, 2020, detainees are issued masks on Mondays, Wednesdays, and Fridays.

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department.





Secure Services™

Temperature Log

South Building

195 Aurora Processing Center
3130 Oakland St.
Aurora, CO 80010

DAILY

DATE: 5/4/2020

	Unit	AIR	WATER/sink	SHOWER	SHOWER 2
	South-A	74.0			
	South-B	71.9			
	South-C	72.3			
	South-D	73.5			
	South-E	72.6			
	South-F	74.3			
	South-G	76.2			
	South-L	72.2			
	South-M	71.1			
	South-N	72.3			
	South-X	71.2			
	South-Y	71.4			
	South-Z	72.0			
	South-SMU	N/A			
	South-SMU - Shower 3	75.2			
	MED-ISO- Room 1	N/A		N/A	N/A
	MED-ISO- Room 2	N/A		N/A	N/A
	MED-ISO- Room 3	N/A		N/A	N/A
	MEDICAL				

SIGN: 

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

North Building Temperature Log

195 Aurora Processing Center

3130 Oakland St.

Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	70.9							
	A-2	71.9							
	A-3	72.3							
	A-4	70.3							
	B-1	71.9							
	B-2	72.4							
	B-3	71.9							
	B-4	Unoccupied							
	C-1	71.9							
	C-2	70.4							
	C-3	Unoccupied							
	C-4	67.5							
	D-1	73.3					N/A	N/A	N/A
	D-2	Unoccupied					N/A	N/A	N/A
	E-1	72.1					N/A	N/A	N/A
	E-2	71.1							
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

SIGN: _____

Medical Showers Temperature Log

Name: _____

Date: _____

ROOM

542	540	538	536	534	523	522

Tub Room

--

Temperature Taken with a Fluke Mod 52 Digital Thermometer

FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4-27-20

Time: 0400 AM Time: 1745 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		159	189	
and chemical agent used in Final Rinse	Lunch		155	185	
	Dinner		153	189	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		119	117	200ppm
	Lunch		150	157	200ppm
	Dinner		143	127	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-2	39	38
Record temperatures, Freezer and Walk-ins	PM		-1	38	39
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		62	63	
Record temperatures, Dry Storage Areas	PM		63	63	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	112	163			


Signature, Cook Supervisor (AM)

4/27/20
DATE


Signature, Cook Supervisor (PM)


FOOD SERVICE MANAGER

4-28-20
DATE



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: APRIL 27, 2020

CYCLE: 4

MONDAY DINNER

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Sandara -	Beef/Chicken Patty	4 oz	9 Pns	1400	189	VEGETARIAN Cheese 3 oz Bun 1 each	Beef Patty	4 oz	184	1 Pn	0
Sandara -	Hashbrowns	1/2 cup	12 Pns	1400	186		Boiled Potatoes 1/2 c	186	1 Pn	0	
Gamer -	Coleslaw	1/2 cup	2 bins	1400	370		Coleslaw 1/2 c	37	1 Pn	0	
Gao -	Coleslaw dressing		1 CS	1400	37		w dressing	37	2 bin	0	
Li -	Shredded Lettuce	1/4 cup	2 bin	1400	36		Shred Lettuce 1/2 c	36	2 bin	0	
Walestan	Onion	1 sl	1 bin	1400	36		Onion 1 sl	36	1 bin	0	
Gao -	Salad Dressing	1 pkt	1 CS	1400	RT		Mustard 1 pkt	RT	1 CS	0	
Zheng -	Ketchup	1 pkt	1 CS	1400	RT		Ketchup 1 pkt	RT	1 CS	0	
Li -	Drink w/Vit C	8 oz	10 CS	1300	34		Milk 2% 8 oz	36	1 CS	0	
							Fresh Fruit 1 ea	RT	35 CS	0	
							Unsweet Drink 8 oz	33	1	0	

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

A. Raines

Cook Supervisor

Population -ICE

MARSHALLS

Labeled &

First cart out: 1600

Last cart out: 1645

Signature:

Food Service Manager

Call Backs 0

Refrigerated Yes

Signature

A. Raines

Prepared by:

Johnny Sack

HS SNACK

Sack meal

Johnny Sack Meal Counts

MEAL TRAY SET UP

Proteins	2 - 2oz
Bread	4 slices
Fruit	1 each
Drink	1 each

Protein	1 oz	TEST
Bread	2 slices	
HYPER CALORIC		CALL
Protein	2 - 2oz	BACK

Test Sacks

Coleslaw

Hashbrowns

lettuce onion

Bun

Beef Patty



PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: APRIL 27, 2020

CYCLE: 4				MONDAY LUNCH								
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod		
IVO W ofur IVO IVO Owner Lope Hunderman Gridera	Chicken Fajitas	4 oz	140 lbs	0630	180	VEGETARIAN Cheese 3 oz Pinto Beans 1.5 cups Tortillas 4 each	Chicken	3 oz	180	7 pan	-	
	Rice	1/2 cup	50 lbs	0730	175		Rice	1/2 c	175	5 pan	-	
	Grilled Peppers	1/4 cup	200	0900	180		Grilled Peppers	1/2 c	180	2 cs	-	
	Grilled Onions	1/4 cup	1 bag	0900	180		Grilled Onions	1/2 c	180	1 tub	-	
	Pinto Beans	1 cup	150 lbs	0545	1830		Pinto Beans	1 c	1830	10 pan	1 pan	
	Tortillas	2 each	212 cs	0815	RT		Tortilla	1 ea	21	212 cs	-	
	Lemon Cake	1 piece	10 tray	0930	RT		Fresh Fruit	1 ea	40	1 pan	-	
	Unsweet Tea	8 oz	35	0800	40		Unsweet Tea	8 oz	40	40	-	
	Portions verified by:											
	Signature: <u>Reyes</u> Cook Supervisor Signature: <u>AFK</u> Food Service Manager											
Prepared by: <u>Johnny Sack</u> <u>125</u>												
Proteins 2 - 2oz Bread 4 slices Fruit 1 each Drink 1 each												
HSNACK Protein 1 oz Bread 2 slices HYPER CALORIC Protein 2 - 2oz Bread 4 slices Cookie 1 each Drink 1 each												
Sack meal TEST CALL BACK TOTALS Labeled & Refrigerated Yes No Johnny Sack Meal Counts												
MEAL TRAY SET UP Cake Rice Tortilla Beans												
SERVICE DOCUMENTATION First cart out: <u>1020</u> Last cart out: <u>1135</u> Signature: <u>Reyes</u>												



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: APRIL 27, 2020

CYCLE: 4

MONDAY BREAKFAST

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Johnny	Oatmeal Cereal	1 cup	2 Yea	0330	RT	VEGETARIAN Eggs 2 each	Oatmeal Cereal 1/2 c	RT	242	
Joel	Scrambled Eggs	1/2 cup	4 Yea	0330	160.2					
Armenya	Potatoes	1/2 cup	1 bx	0330	176.4					
Armenya	Biscuit or Tortilla	1 b/ 2 T	10 7x	03	RT		Peanut Butter 2 oz	RT	533	
Armenya	Jelly or Salsa	1 pt/2 oz	2 Yea	0340	RT		Biscuit	RT	107	
Armenya	Margarine	1 pat	1 bx	0340	40		Diet Jelly	RT	536	
Reger	Sugar	2 pkts	1/4 bx	0340	RT		Margarine		182	
Kevin	Coffee	8 oz	0.30	0340	187		Sugar Sub	RT	106	
Joel	Milk 2%	8 oz	624	0440	40		Coffee		0.30	
							Milk 2%		624	
							Cas-Fruit	1/2 c	RT	53

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

K. Martin
Cook Supervisor

Population

607

Staff

First cart out:

0445

Last cart out:

0550

Signature:

JH
Food Service Manager

Labeled &

Refrigerated

Yes No

Prepared by:

Johnny Sack

Population

TEST

Johnny Sack

MEAL TRAY SET UP

Proteins	2 - 2oz
Bread	4 slices
Fruit	1 each
Drink	1 each

Protein	1 oz
Bread	2 slices
HYPER CALORIC	CATL
Protein	2 - 2oz
Bread	4 slices
Cookie	1 each
Drink	1 each

Test Sacks

Labeled &

Refrigerated

Yes No

Eggs

Biscuit

Sugar

Cereal

Potatoes

FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4/28/20

Time: 0300 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		150		170
and chemical agent used in Final Rinse	Lunch		161		187
	Dinner		154°		190°
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		160		160
	Lunch		158		131
	Dinner		124°		121°
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-2.5		36.2
Record temperatures, Freezer and Walk-ins	PM		-2.8		37.2
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		65		60
Record temperatures, Dry Storage Areas	PM		63		63
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	155		162		

240
Signature, Cook Supervisor (AM)

DATE

A. Ramsey
Signature, Cook Supervisor (PM)

SHN
FOOD SERVICE MANAGER

4-28-20
DATE



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: APRIL 28, 2020

CYCLE: 4				TUESDAY BREAKFAST							
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Alexandre	Bar Cereal Oatmeal	1 cup	1.25	0230	192	VEGETARIAN Eggs 2 each	Bran Flakes Oatmeal	1 c	192	12 oz	
Amay	Pancakes	2 each	9 doz	0300	174		Pancakes	2 ea	174	12 oz	
Amay	Syrup	1/4 cup	3 doz	0300	RT		Diet Syrup	2 oz	RT	—	—
Martinez	Turkey Ham	2 oz	40¢	0230	186		Turkey Ham	1 oz	186	SW	0
Amay	Margarine	2 pats	1 c 5	0230	36						
Amay	Sugar	2 pkts	480	0230	RT		Sugar Sub	2 pkts	RT	—	
Scott	Coffee	8 oz	300	0330	189		Coffee	8 oz	189	—	
	Milk 2%	8 oz	630	0500	33		Milk 2%	8 oz	33	—	
Portions verified by:			Meal Count Documentation				SERVICE DOCUMENTATION				
			Population	610	Staff						
Signature:	Cook Supervisor		Population -ICE	556	Labeled &	First cart out:	0500				
Signature:	Food Service Manager		MARSHALLS	51	Refrigerated	Last cart out:	0550				
Prepared by:	Johnny Sack	50¢	Call Backs	0	No	Signature	Signature				
	Proteins	2 - 2oz	HS SNACK	1 oz	TEST	MEAL TRAY SET UP					
	Bread	4 slices	Bread	2 slices	TEST						
	Fruit	1 each	HYPER CALORIC	CALL	TEST						
	Drink	1 each	Protein	2 - 2oz	BACK						
			Bread	4 slices							
			Cookie	1 each	TOTALS						
			Drink	1 each							



AURORA ICE PROCESSING UNIT 195

CYCLE: 4

TUESDAY LUNCH

Diet For Health		DL	Prod	Over
Menu Items		Temp	Qty	Prod
Beef Patty	3 oz	179°	55 patty	M/A
Rice	1/2 c	163°	1 can	M/A
Raw Veggies	1 c	161°	1 can	1/2 can
Green Beans	1 c	179°	5 can	1 can
Bread	2 sl	RT	10 buns	M/A
Margarine	1 pat	RT	1 can	M/A
Unsweet Tea	8 oz	33°	150	M/A
Fresh Fruit	1 ea	RT	3 can	M/A

Meal Count Documentation

SERVICE DOCUMENTATION

First cart out: 10.00

Signature

1000

MEAL TRAY SET UP

Protein	1 oz	TEST			
Bread	2 slices		Test Sacks	Rice	Green Beans
HYPER CALORIC		CALL			
Protein	2 - 2oz	BACK			

Stear



AURORA ICE PROCESSING UNIT 195

DATE: APRIL 28, 2020

CYCLE: 4

TUESDAY DINNER

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Sandora -	Chicken Spaghetti	1 cup	10PNS	1300	197°	VEGETARIAN Cheese 3 oz Pasta 1 cup	Baked Chicken 4 oz	176°	170	C	
Garnet -	Peas & Carrots	1/2 cup	7PNS	1100	203°		Herb Pasta	1/2 c	178°	120	O
Sandora -	Beans	1 cup	11PNS	1100	205°		Peas & Carrots 1/2c		400/203	720	O
Schag -	Salad	1/2 cup	2bin	1400	37°						
Alam -	Dressing	1 oz	2CS	1400	RT		Salad	1/2 c	37°	2bin	O
Jesus -	Dinner Roll	1 each	2bin	1400	RT		Diet Dressing	1 oz	RT	1CS	O
Mathavanan -	Margarine	1 pat	2CS	1400	38°						
Li -	Spice Cake	1/60pc	2bag	1400	RT		Margarine	1 pat	38°	2CS	O
Hesslein -	Drink w Vit C	8 oz	.40CS	1300	34°		Fresh Fruit	1 ea	RT	50CS	O
							Unsweet Drink	8 oz	34°	1	O

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

A. Perry

Prepared by:

Johnny Sack

HIS SNACK

Sack

Johnny Sack Meal Counts

MEAT TRAY SET UP

5/6/20

115	
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rev 02/2020 mps

**FOOD SERVICE
UNIT: 195- AURORA KITCHEN**

OPENING and CLOSING CHECKLIST

Date: 4/29/2020

Time: 3:00 AM **Time:** 12:30 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Workers reported to work, no open sores		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no skin infections		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no diarrhea		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		159		182
and chemical agent used in Final Rinse	Lunch		161		182
	Dinner		153		185
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		115		118
	Lunch		125		121
	Dinner		114		117
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-0	36	38
Record temperatures, Freezer and Walk-ins	PM		-2.1	37.3	38.2
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		62	64	
Record temperatures, Dry Storage Areas	PM		65	65	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	115	110			

[Signature] 4/29/20
Signature, Cook Supervisor (AM) DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 4-29-20
FOOD SERVICE MANAGER DATE



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: APRIL 29, 2020

CYCLE: 4

WEDNESDAY BREAKFAST

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Jocelyn Bennings Omar Hyacinth	Parina Cereals	1 cup	3cs	230	RT	VEGETARIAN	Parina Cereals	1 c	RT	—	—
	Eggs	2 each	5cs	230	175		Scramb Eggs	1/4 c	175	5pm	0
	Cream Gravy	1/2 cup	1cs	230	180		Diet Jelly	2 pks	RT	5pm	1pm
	Biscuit	1 each	9 trays	330	RT		Biscuit	1 ea	180	4pm	8pm
	Margarine	1 pat	1cs	330	34		Margarine	1 pat	3-1	—	—
	Sugar	2 pks	.45cs	330	RT		Sugar Sub	2 pks	RT	—	—
Karyn Rae	Coffee	8 oz	.30cs	335	185		Coffee	8 oz	185	—	—
	Milk 2%	8 oz	.600	335	185		Milk 2%	8 oz	33	—	—
		8 oz	.600	0415	33		Fruit	1 ea	RT	—	—
Portions verified by:						Meal Count Documentation					
Population 584						Staff					
Population -ICE 525						Labeled & Refrigerated					
MARSHALLS 59						Refrigerated					
Call Backs 0						Yes No					
Test Trays 2						Johnny Sack Meal Counts					
HS SNACK						Sack meal					
Protein 1 oz						TEST					
Bread 2 slices						Test Sacks					
HYPER CALORIC						2					
Protein 2 - 2oz						BACK					
Bread 4 slices						Labeled & Refrigerated					
Cookie 1 each						TOTALS					
Drink 1 each						Yes No					
Prepared by: Johnny Sack 10						MEAL TRAY SET UP					
Proteins 2 - 2oz						Sugar					
Bread 4 slices						gravy					
Fruit 1 each						eggs					
Drink 1 each						Biscuit					
						Cereal					



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: APRIL 29, 2020

CYCLE: 4

WEDNESDAY LUNCH

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Anthony Ivo Jean Medina Karl	Taco Casserole	1/2 cup	140 lbs	0500	193°	VEGETARIAN Cheese 3 oz Pinto Beans 1.5 cups	Ground Turkey	2 oz	195°	1/2 can	2 pan
	Rice	1/2 cup	1.5 can	0600	195°		Rice	1/2 c	195°	1.5 can	1 pan
	Pinto Beans	1 cup	2.5 can	0530	199°		Fresh Fruit	1 ea	39°	1 can	1 pan
	Salsa	1/2 cup	3 can	0900	RT		Stew Tomato	1 c	261°	1 can	1/4
	Garden Salad	1/2 cup	2.5 can	0930	39°		Salad	1/2 c	39°	2.5 can	1/4
	Dressing	1 oz	2.5 can	0830	RT		Diet Dressing	1 oz	RT	1/4	1/4
	Cornbread	1/60 pc	1.5 can	0915	RT		Bread - Rolls	1 sl	RT	1/4	1/4
	Margarine	1 pat	1.5 can	0830	RT		Margarine	1 pat	RT	1.5 can	1/4
	Tea	8 oz	.30 can	0845	37°		Unsweet Tea	8 oz	37°	.30 can	1/4

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

Cook Supervisor

Population - ICE 525

MARSHALLS 59

Labeled &

First cart out: 10:00

Last cart out: 11:10

Signature:

Food Service Manager

Call Backs 3

Refrigerated

Signature

Prepared by:

Johnny Sack

HIS SNACK

Sack meal

Johnny Sack Meal Counts

MEAL TRAY SET UP

~~Proteins~~~~2 - 2oz~~~~Protein~~~~1 oz~~~~Test~~~~Bread~~~~4 slices~~~~Bread~~~~2 slices~~~~Test Sacks~~~~Fruit~~~~1 each~~~~HYPER CALORIC~~~~CALL~~~~Labeled &~~~~Drink~~~~1 each~~~~Protein~~~~2 - 2oz~~~~BACK~~~~Bread~~~~4 slices~~~~TOTALS~~~~Cookie~~~~1 each~~~~Drink~~~~1 each~~~~Yes~~~~No~~~~Beans~~~~Salsa~~~~Taco~~~~Casserole~~~~Salad~~~~Cornbread~~



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: APRIL 29, 2020

CYCLE: 4

WEDNESDAY DINNER

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
	Chicken Leg Qtr	4 oz	1540	1030	180	VEGETARIAN	Chicken	2 oz	165	12pm
	Potato Au Gratin	1/2 cup	1200	1030	170	Peanut Butter	Steam Potato	1/2 c	170	12pm
	Mixed Vegetables	1/2 cup	600	1100	165	6 TBSP	Mix Veggies	1 cup	165	7pm
	Beans	1 cup	400	1100	190	Beans	Garden Salad	1/2 c	38	12pm
	Dinner Roll	1 each	300	1100	RT	1 cup	Dinner Roll	1 ea	RT	20b
	Margarine	1 pat	100	1500	38		Diet Dressing	1 oz	RT	1/2
	Bread Pudding	1/2 cup	500	1540	38		Can Fruit	1 cup	RT	12pm
	Drink w/ Vit C	8 oz	1500	1200	40		Milk 2 %	8 oz	38	10
							Unsweet Drink	8 oz	40	15

Portions verified by:

Meal Count Documentation

Population

Staff 12

Signature:

Cook Supervisor

Population -ICE

MARSHALLS

Labeled &

Signature:

Food Service Manager

Call Backs

Test Trays

Refrigerated

Yes No

Prepared by:

Johnny Sack

HS SNACK

Sack meal

Johnny Sack Meal Counts

MEAL TRAY SET UP

Proteins	2 - 2oz
Bread	4 slices
Fruit	1 each
Drink	1 each

Protein	1 oz	TEST
Bread	2 slices	
HYPER CALORIC		CALL
Protein	2 - 2oz	BACK
Bread	4 slices	
Cookie	1 each	TOTALS
Drink	1 each	

Test Sacks

Redding	Roll	Veggie
---------	------	--------

Beans	Potatoes	Chicken
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FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4/30/2020 Time: AM Time: 800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Workers reported to work, no open sores		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no skin infections		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no diarrhea		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		158		159
and chemical agent used in Final Rinse	Lunch		155		185
	Dinner		135		185
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+ 200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		115		119 200ppm
	Lunch		165		170 200ppm
	Dinner		165		172 200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-3		38 39
Record temperatures, Freezer and Walk-ins	PM		-4.0		37.3 38.5
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		62		64
Record temperatures, Dry Storage Areas	PM		65		64
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	119		118		

Signature, Cook Supervisor (AM) [Signature] DATE 4/30/20

Signature, Cook Supervisor (PM) [Signature]

FOOD SERVICE MANAGER [Signature] DATE 5-3-20



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT 195

DATE: APRIL 30, 2020

CYCLE: 4

THURSDAY BREAKFAST

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Anne	Oatmeal	1 cup	60#	0400	172	VEGETARIAN Eggs 2	Oatmeal	1 c	172	1300 (1)
Anne	Turkey Ham	2 oz	2#	0250	171		Peanut Butter	1 oz	87	52nd
Anne	Coffee Cake	1 each	174#	03	RT		Bread	2 sl	RT	101K
Anne	Margarine	2 pks	1 pk	0330	40		Diet Jelly	2 pks	RT	104nd
Anne	Sugar	1 slice	1/4 pk	0330	RT		Sugar Sub	2 pks	RT	104nd
Anne	Coffee	8 oz	0-30	0330	190		Coffee	8 oz	190	0-30
Anne	Milk 2%	8 oz	596	0440	40		Milk 2%	8 oz	410	596
Anne	Fruit	1 each	596	0400	40		Canned Fruit	1/2 c	40	596

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

Cook Supervisor

Population -ICE 525
MARSHALLS 55

Labeled &

First cart out: 0435

Last cart out: 0530

Signature:

Food Service Manager

Call Backs 2
Test Trays 2

Refrigerated
Yes No

Signature

Prepared by:

Johnny Sack

HS SNACK

Sack meal
Johnny Sack Meal Counts

MEAL TRAY SET UP

Proteins	2 - 2oz
Bread	4 slices
Fruit	1 each
Drink	1 each

Protein	1 oz	TEST
Bread	2 slices	
HYPHER CALORIC		CALL
Protein	2 - 2oz	BACK
Bread	4 slices	
Cookie	1 each	TOTALS
Drink	1 each	

Test Sacks

T-Ham
Syrup
Butter

Oatmeal
Cereal



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: APRIL 30, 2020

CYCLE: 4

THURSDAY LUNCH

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
<i>Kidore</i>	Fidelo	1 cup	100 lbs	0800	181.0	VEGETARIAN	Fidelo	1 c	181.0	10 per
<i>Monday</i>	Meat Sauce	1/2 cup	100 lbs	0600	181.0	Pasta 1 cup	Meat Sauce	1/2 c	181.0	1 per
<i>Calley</i>	Green Beans	1/2 cup	150 lbs	0700	180.0	Tom Sauce 1/2 cup	Green Beans	1 c	180.0	1 per
<i>Habit</i>	Corn	1/2 cup	150 lbs	0705	170		Can Fruit	1 c	—	—
<i>Ibrahim</i>	Garden Salad	1/2 cup	3 1/2 c	0830	40	Cheese	Garden Salad	1/2 c	40	10 per
<i>Lopez</i>	Dressing	1 oz	2 c	0815	RT	3 oz	Diet Dressing	1 oz	RT	52 per
<i>Sharian</i>	Roll	1 each	2 1/2 c	0900	RT	Bread	Bread	2 sl	RT	2 1/2 per
<i>Nere</i>	Margarine	1 pat	1 c	0815	38	2 slices	Margarine	1 pat	38	52 per
	Tea	8 oz	140	0830	40		Unsweet Tea	8 oz	40	40

Portions verified by:

Meal Count Documentation

Population 580 Staff 3

SERVICE DOCUMENTATION

Signature:

Cook Supervisor

Population -ICE 523

Labeled & Refrigerated

First cart out:

1020

Last cart out:

1145

Signature:

Food Service Manager

Call Backs 4

Refrigerated

Signature

1020

Last cart out:

1145

Signature:

Food Service Manager

Call Backs 4

Refrigerated

Signature

1020

Last cart out:

1145

Signature:

Food Service Manager

Call Backs 4

Refrigerated

Signature

1020

Last cart out:

1145

Signature:

Food Service Manager

Call Backs 4

Refrigerated

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Last cart out:

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Food Service Manager

Call Backs 4

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Last cart out:

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Food Service Manager

Call Backs 4

Refrigerated

Signature

1020

Last cart out:

1145

Signature:

Food Service Manager

Call Backs 4

Refrigerated

Signature

1020



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: APRIL 30, 2020

CYCLE: 4

THURSDAY DINNER

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
<i>Eleanor Atwell</i>	Turkey Bologna	4 oz	4 Co	1230	3-2	VEGETARIAN Cheese 3 oz	T-Ham	2 oz	3-2	5 pms
	Beans	1 cup	1 bag	1630	190		Mustard	1 pkt	RT	1/2 Co
	Macaroni Salad	1/2 cup	3 Co	1230	3-2		Carrots	1/2 c	165	1 pan
	Shredded Lettuce	1/4 cup	3 Co	1500	3-2		Salad	1/2 c	3-2	2 Tbs
	Salad Dressing	2 pkts	2 Co	1500	RT		Diet Dressing	1 pkt	RT	3 Co
	Onion	1 slice	1 bag	1500	3-2		Onion	1 sl	3-2	1 Tbs
	Salt Rott Bread	1 each	5 pkts	1500	RT		Bread	2 sl	RT	5 Rks
	Drink w/ Vit C	8 oz	15 pk	1205	40		Unsweet Drink	8 oz	40	15 Hks
	Fruit	1 each	6 Co	1500	3-2		Canned Fruit	1/2 c	35	9 pms

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

Cook Supervisor

Population - ICE 580

MARSHALLS 55

Labeled &

Refrigerated

First cart out:

Last cart out:

1545

1700

Signature

Signature:

Food Service Manager

Call Backs

Test Trays

Refrigerated

Signature

Prepared by:

Johnny Sack

HS SNACK

Sack meal

Johnny Sack Meal Counts

MEAL TRAY SET UP

Proteins	2 - 2oz
Bread	4 slices
Fruit	1 each
Drink	1 each

Protein	1 oz	TEST
Bread	2 slices	
HYPER CALORIC		CALL
Protein	2 - 2oz	BACK
Bread	4 slices	
Cookie	1 each	TOTALS
Drink	1 each	

Test Sacks

Fruit	Peas	Lettuce
Salad	Onions	
Meat		

FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 5/1/20

Time: 0300 AM **Time:** 1715 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		155	187	—
and chemical agent used in Final Rinse	Lunch		150	180	—
	Dinner		156	184	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		150	155	200ppm
	Lunch		153	170	200ppm
	Dinner		137	121	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-2.1	35.6	38.9
Record temperatures, Freezer and Walk-ins	PM		-1	36	38
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		75	60	
Record temperatures, Dry Storage Areas	PM		64	63	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	152	157			

Signature, Cook Supervisor (AM) 5/1/2020 DATE

Signature, Cook Supervisor (PM) A. [Signature]

FOOD SERVICE MANAGER 5-4-20 DATE



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: MAY 01, 2020

CYCLE: 4			FRIDAY BREAKFAST								
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Amya Jocel Loretta Omar Evelyn Rocio	Dry Cereal	1 cup	3cs	0330	RT	VEGETARIAN Peanut Butter 1 oz	Dry Cereal	1 cup	RT	—	0
	French Toast	2 slices	1cs	0330	160		Bread	2 sl	RT	9m	1 1/2
	Syrup	1/4 cup	3cs	0330	RT		Diet Jelly	2 pkt	RT	—	—
	Turkey Sausage	2 oz	2.5cs	0330	167		Turkey Sausage 2 oz	167	5m	0	—
	Margarine	1 pat	1cs	0330	134		Margarine	1 pat	34	—	—
	Sugar	2 pkts	2.5cs	0330	RT		Sugar Sub	2 pkt	RT	—	—
	Coffee	8 oz	1.25cs	0330	185		Coffee	8 oz	RT	—	—
	Milk 2%	8 oz	1.07	0445	-33		Milk 2%	8 oz	33	—	—
							Canned Fruit	1/2 c	RT		
Portions verified by:			Meal Count Documentation			SERVICE DOCUMENTATION					
Signature: <u>24a</u> Cook Supervisor			Population -ICE 532 MARSHALLS 59			First cart out: <u>0410</u> Last cart out: <u>0545</u>					
Signature: <u>SKL</u> Food Service Manager			Call Backs 0 Test Trays 2			Signature: <u>24a</u>					
Prepared by: Johnny Sack 204			HS SNACK			MEAL TRAY SET UP					
Proteins			2 - 2oz			Protein					
Bread			4 slices			Bread					
Fruit			1 each			HYPER CALORIC					
Drink			1 each			Protein					
						Sack meal					
						TEST					
						Test Sacks					
						Labeled & Refrigerated					
						Labeled & Refrigerated					
						TOTALS					
						Cookie					
						Drink					



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: MAY 01, 2020

CYCLE: 4			FRIDAY LUNCH								
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Telad	Breaded Fish	4 oz	50 lbs	0915	1650	VEGETARIAN	Baked Fish	4 oz	1650	22 pan	1 pan
Fondary	Rice	1/2 cup	50 lbs	0700	180.1	Rice 1 cup	Rice	1/2 c	180.1	5 pan	1 pan
Nedra	Pinto Beans	1 cup	50 lbs	0400	1750	Pinto Beans	Pinto Beans	1 c	1750	13 pan	8 pan
Frans	Mixed Vegetables	1/2 cup	30 lbs	0800	177.1	1.5 cups	Mixed Veggies	1/2 c	177.1	6 pan	1 pan
Therup	Ketchup	2 pkts	100	0830	RT	Bread	Fr Carrots	1/4 c	—	—	—
Nere	Roll	1 each	200	0930	RT	2 slices	Fr Celery	1/4 c	40	153 stb	—
	Margarine	1 pat	100	0830	38		Margarine	1 pat	30	100	
	Tea	8 oz	50	0800	40		Unsweet Tea	8 oz	40	40	—
Portions verified by:			Meal Count Documentation			SERVICE DOCUMENTATION					
Signature: <i>Reya</i>			Population 591			First cart out: 1030					
Cook Supervisor			MARSHALLS 52			Last cart out: 1125					
Signature: <i>SKH</i>			Call Backs 10			Signature: <i>Reya</i>					
Food Service Manager			Test Trays 1								
Prepared by: <i>Johnny Sack</i>			HS SNACK			MEAL TRAY SET UP					
Proteins 2 - 2oz			Protein 1 oz			Mixed Vegc					
Bread 4 slices			Bread 2 slices			Rolls					
Fruit 1 each			HYPER CALORIC			Rice					
Drink 1 each			Protein 2 - 2oz								
<i>Steel</i>			Sack meal								
<i>Deva</i>			TEST								
			CALL								
			BACK								
			Bread 4 slices								
			Cookie 1 each								
			TOTALS								
			Drink 1 each								
			Labeled & Refrigerated								
			Yes								
			No								
			Breaded Fish			Beans					



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: MAY 01, 2020

CYCLE: 4

FRIDAY DINNER

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
SSA -	Turkey Hot Dogs	2 HD	6 Pn	1430	198	VEGETARIAN Cheese 4 oz Bread 2 slices	Sliced Turkey	4 oz	39°	1 Pn	0
	Hot Dog Bun	2 each	36 Pn	1400	181		Bread	2 sl	RT	16 Pn	0
Zheng -	Chili	1/4 cup	4 PnS	1100	201		Fr Carrots/Celer.	1/2 c	38°	1 Pn	0
Guevera -	Beans	1 cup	11 PnS	1100	204		Beans	1 c	204°	13 PnS	2
Guevera -	Potato Salad	1/2 cup	7 PnS	1300	48 RT		Coleslaw w dress	1 c	38° RT	26 Pn	0
Tinibel -	Coleslaw	1/2 cup	26 Pn	1400	37°		Onion	1 sl	38°	1 Pn	0
GAC -	Onion	1/4 cup	16 Pn	1400	38 RT		Mustard	1 pkt	RT	1 CS	0
Lakesh -	Mustard	2 pkts	1 CS	1400	RT		Can Fruit	1/2 c	36°	1 CS	0
Mathivanan -	Fruit Cobbler	1/2 cup	2 CS	1500	38°						
Perez -	Drink w Vit C	8 oz	40 CS	1300	32°		Unsweet Drink	8 oz	33°	1	0

Portions verified by:

Meal Count Documentation

Population 591

Staff

Signature:

Cook Supervisor

Population - ICE 534

MARSHALLS 57

Labeled & Refrigerated

First cart out:

1600

Last cart out:

1645

Signature:

Food Service Manager

Call Backs 0

Test Trays 2

Signature

A. Parnell

Prepared by:

Johnny Sack

HS SNACK

Sack meal

Johnny Sack Meal Counts

MEAL TRAY SET UP

Proteins	2 - 2oz
Bread	4 slices
Fruit	1 each
Drink	1 each

Protein	1 oz	TEST
Bread	2 slices	
HYPER CALORIC		CALL
Protein	2 - 2oz	BACK
Bread	4 slices	
Cookie	1 each	TOTALS
Drink	1 each	

Test Sacks

Labeled & Refrigerated

Yes

No

Coleslaw

Cobbler

Chili onion

Beans

Hot dog Bun

**FOOD SERVICE
UNIT: 195- AURORA KITCHEN**

OPENING and CLOSING CHECKLIST

Date: 5/2/2020

Time: AM **Time:** 1715 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		165	189	
and chemical agent used in Final Rinse	Lunch		160	185	
	Dinner		162	189	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		115	118	200ppm
	Lunch		110	172	200ppm
	Dinner		116	127	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-3.4	13	37.1
Record temperatures, Freezer and Walk-ins	PM		-1	37	40
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		75	70	
Record temperatures, Dry Storage Areas	PM		64	63	
Water Temps & Handwash Areas	AM 105-120 °F 118	PM 105-120 °F 120			


Signature, Cook Supervisor (AM)

5/2/20
DATE


Signature, Cook Supervisor (PM)


FOOD SERVICE MANAGER

5-3-20
DATE



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: MAY 02, 2020

CYCLE: 4				SATURDAY BREAKFAST							
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
OVMA	Oatmeal	1 cup	15 c/s	0206	172	VEGETARIAN	Oatmeal	1/2 c	12	4	3
RACIA	Scrambled Eggs	1/2 cup	5 c/s	0206	179	Oatmeal	Peanut Butter	1 oz	RT	—	—
FORNANG	Turkey Sausage	2 slices	3 c/s	0200	167	Scrambled Eggs	Fresh fruit	1 ea	RT	5	4
ELUTION	Jelly	2 pks	3 c/s	1 c/s	RT	1/2 cup	Diet Jelly	2 pks	RT	3	1/2
DOEL	Biscuits	1 ea	15	300	RT		Bread	2 sl	RT	4	15
	Margarine	1 pat	1 c/s	300	33		Margarine	1 pat	33	—	—
	Sugar	2 pks	045 c/s	300	RT		Sugar Sub	2 pks	RT	—	—
	Coffee	8 oz	125 c/s	300	185		Coffee	8 oz	—	—	—
YOUNG	Milk 2%	8 oz					Milk 2%	8 oz	—	—	—

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

2 Han
Cook Supervisor

Population *592* Staff
Population - ICE *534*
MARSHALLS *59*

First cart out:

Last cart out:

Signature:

EBL
Food Service Manager

Call Backs *4*
Test Trays *2*

Labeled & Refrigerated
☒ Yes ☐ No

Signature

Prepared by:

Johnny Sack *164*

HS SNACK
Protein 1 oz
Bread 2 slices
HYPER CALORIC
Protein 2 - 2oz
Bread 4 slices
Cookie 1 each
Drink 1 each

Test Sacks
Labeled & Refrigerated
☒ Yes ☐ No

MEAL TRAY SET UP

Proteins	2 - 2oz
Bread	4 slices
Fruit	1 each
Drink	1 each

Protein	1 oz	TEST
Bread	2 slices	
HYPER CALORIC		CALL
Protein	2 - 2oz	BACK
Bread	4 slices	
Cookie	1 each	TOTALS
Drink	1 each	

Test Sacks
2

1301 c/s

509 c/s

509 c/s



PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

Secure Services™

DATE: MAY 02, 2020

DATE: MAY 02, 2020		CYCLE: 4				SATURDAY LUNCH						
Prepared by:		Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Herk Wefm Kidane Cous Hong Ibrahim Lopez Gideon	Tamale Pie	1 cup	140 lbs	0630	170°	VEGETARIAN Rice 1 cup Beans 1.5 cups Margarine 2 pats Cornbread 1 pc	Ground Turkey 4	1 pk	RT	20 lbs	—	
	Rice	1/2 cup	50 lbs	0800	183.1		Rice	1/2 c	RT	183.1	4 1/2 pan	—
	Beans	1 cup	150 lbs	0700	1800		Beans	1 c	RT	1800	10 pan	—
	Coleslaw	1/2 cup	50 lbs	0800	40		Coleslaw	1 pk	RT	40	10 pan	—
	Cornbread	1/60 pc	10 pan	0930	RT		Diet Dressing	1 c	RT	51 pc	—	—
	Margarine	1 pat	1 c	0800	RT		Salad	2 sl	RT	40	10 pan	—
	Pineapple Cake	1/60 pc	10 pan	0930	RT		Margarine	8 oz	RT	40	1 c	—
	Unsweet Tea	8 oz	.40	0800	40		Canned Fruit	1/2 c	40	1 pan	—	—
Portions verified by:		Meal Count Documentation Population 592 Staff 0				SERVICE DOCUMENTATION						
Signature: <u>Reya</u> Cook Supervisor		Population -ICE 534 MARSHALLS 58		Labeled & Refrigerated Yes No		First cart out: <u>1020</u> Last cart out: <u>1140</u> Signature: <u>Reya</u>						
Signature: <u>Edm</u> Food Service Manager		Call Backs Test Trays 1		Refrigerated Yes No								
Prepared by: <u>Johnny Sack</u>		Sack meal		Johnny Sack Meal Counts		MEAL TRAY SET UP						
Proteins 2 - 2oz		Protein 1 oz		TEST		Test Sacks						
Bread 4 slices		Bread 2 slices		TEST		Test Sacks						
Fruit 1 each		HYPER CALORIC		CALL		Test Sacks						
Drink 1 each		Protein 2 - 2oz		BACK		Test Sacks						
		Bread 4 slices		Labeled & Refrigerated Yes No		TAMALE PIE w/ RICE						
		Cookie 1 each		TOTALS		Beans						
		Drink 1 each										



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: MAY 02, 2020

CYCLE: 4				SATURDAY DINNER																																																																																																																																																																								
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod																																																																																																																																																																		
Perez - Lakesan - Lakesan - Singh - Barahana - Singh - Li -	Chicken Stir Fry	1 cup	14 Pns	1100	178°	VEGETARIAN Peanut Butter 6 Tbsp Bread 4 slices Diet Jelly 2 packets	Chicken Stir Fry 1 c	178°	14 Pns	1 Pn																																																																																																																																																																		
	Carrots	1/2 cup	8 Pns	1100	203°		Carrots 1 c	203°	8 Pns	0																																																																																																																																																																		
	Rice	1/2 cup	8 Pns	1100	205°		Rice 1/2 c	205°	8 Pns	0																																																																																																																																																																		
	Bread	2 slices	2 bin	1400	RT		Bread 2 sl	RT	2 bin	0																																																																																																																																																																		
	Margarine	1 pat	1 CS	1400	37°		Fresh Carrots 1/2 c	37°	1 Pn	0																																																																																																																																																																		
	Gingerbread	1/60 pc	2 bag	1400	RT		Fresh Celery 1/2 c	39°	1 Pn	0																																																																																																																																																																		
Drink w/Vit C	8 oz	.4005	1300	33°		Canned Fruit 1/2 c	RT	1 Pn	0																																																																																																																																																																			
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**FOOD SERVICE
UNIT: 195- AURORA KITCHEN**

OPENING and CLOSING CHECKLIST

Date: 5-3-20

Time: 0400 AM Time: 1800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		155	181	
and chemical agent used in Final Rinse	Lunch		161	184	
	Dinner		160	182	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		112	115	200 ppm
	Lunch		136	135	200 ppm
	Dinner		115	122	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-3	38	36
Record temperatures, Freezer and Walk-ins	PM		-1.8	37.6	38.8
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		62	64	
Record temperatures, Dry Storage Areas	PM		68	68	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	118	120			

Signature, Cook Supervisor (AM)

5/3/20
DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

Secure Services™

DATE: MAY 03, 2020

CYCLE: 4

SUNDAY LUNCH

Prepared by:	Menu Items		Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items		DL Temp	Prod Qty	Over Prod
Senn Medina Live Lemon Tan	Turkey Sliced	4 oz	6 can	0900	39°	VEGETARIAN Egg Salad 1/2 cup	Turkey Sliced	4 oz	39°	6 can	1 can	
	Potato Salad	1/2 cup	1 can	0500	39°		Steam Potato	1/2 c	39°	1 can	1 can	
	Cote Salad	1 cup	2.5 can	0830	39°		Cote Salad	1 c	39°	2.5 can	N/A	
	Lettuce	1/2 cup	2.5 can	0830	39°		Diet Dressing		RT	N/A	N/A	
	Onion	1 slice	1 can	0830	39°		Lettuce	1/2 c	39°	2.5 can	N/A	
Franz	Mustard	1 pkt	15 can	0830	RT	Onion	1 sl	RT	1 can	N/A		
	Mayo	1 pkt	1.25 can	0830	RT	Bread	1 sl	RT	1830	N/A		
	Bread	2 slices	48 bus	0900	RT	Mustard	1 pkt	RT	15 can	N/A		
	Brownie	1 each	1.5 can	0915	RT	Greens	1 c	188°	1/2 can	N/A		
	Unsweet Tea	8 oz	.30 can	0845	39°	Unsweet Tea	8 oz	37°	.30	N/A		
						Fresh Fruit	1 ea	RT	1/2 can	N/A		

Portions verified by:

Meal Count Documentation

Population 593

Staff

Signature:

Cook Supervisor

Population-ICE 535

MARSHALLS 58

Labeled &

Refrigerated

First cart out: 0945
Last cart out: 0945 10:55
Signature: [Signature]

10:55

Signature _____

Scott Kennedy
Food Service Manager

Prepared by:

Johnny Sack

HIS SNACK

~~Sack meal~~

Johnny Sack Meal Counts

MEAL TRAY SET UP

	Protein	1 oz	TEST	Test Sacks	Potato Salad	Bread	Lettuce Onions
Proteins	2 - 2oz						
Bread	4 slices	Bread 2 slices					
Fruit	1 each	HYPER CALORIC					
Drink	1 each	Protein 2 - 2oz					

Brace

Shah
Salad

Boone

Lehrer
Garten

Frans

Serum
Medna
I've
Lower
Tem



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: MAY 03, 2020

CYCLE: 4				SUNDAY				DINNER		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
<i>Delegio</i>	Enchilada Casserole	1/2 cup	20 lb	1130	70	VEGETARIAN Spanish Rice Pinto Beans 1.5 cups	Beef Patty	4 oz	165	1 per
	Spanish Rice	1/2 cup	1 bag	1130	174		Spanish Rice	1/2 c	74	9 per
	Pinto Beans	1 cup	3 bag	1130	190		Pinto Beans	1 c	190	15 per
	Salsa	1/2 cup	6 Co	Done	37					
	Salad	1/2 cup	3 Co	Done	RT					
	Salad dressing	1 oz	3 Co	Done	RT					
	Cornbread	1 piece	2 bag	1530	RT					
	Margarine	2 pats	1/2 Co	1400	38					
	Drink w Vit C	8 oz	15 pk	1200	40					
	Portions verified by:						SERVICE DOCUMENTATION			
Meal Count Documentation										
Population 640						Staff 10				
Population -ICE 585										
MARSHALLS 58										
Call Backs										
Test Trays 1										
Signature: <i>Shwell</i> Cook Supervisor						First cart out: 1540				
Signature: <i>AK</i> Food Service Manager						Last cart out: 1650				
Signature: <i>AK</i> Food Service Manager						Signature: <i>AK</i>				
Prepared by: Johnny Sack						MEAL TRAY SET UP				
Proteins 2 - 2oz						lettuce				
Bread 4 slices						corn				
Fruit 1 each						bread				
Drink 1 each						salsa				
HS SNACK						Casserole +				
Protein 1 oz						Pie				
Bread 2 slices										
HYPER CALORIC										
Protein 2 - 2oz										
Bread 4 slices										
Cookie 1 each										
Drink 1 each										
TOTALS										
Labeled & Refrigerated										
Yes										
No										